

HAND TOSSED PIZZA

We take pride in making our dough and sauce fresh daily and use only the finest ingredients available.

CREATE YOUR OWN TRADITIONAL PIZZA

14" Medium 16" Large Sicilian

Cheese	10.75	12.25	13.50
White	11.25	12.95	
Additional Toppings	1.00	1.50	2.00

Meatballs, Sausage, Pepperoni, Bacon, Onions, Fresh Mushrooms, Black Olives, Spinach, Broccoli, Garlic, Anchovy, Ham, Eggplant.

Special Toppings 1.50 2.00 2.50

Clams, Artichoke Hearts, Sliced Fresh Tomato, Sundried Tomato, Fresh Roasted Peppers, Pineapple, Cherry Peppers

Grilled Chicken 1.95 2.50 3.00
or Shrimp

Gourmet Pizza

Large/Medium

Paisana 10.95

Pan Pizza with fresh garlic, plum tomato, olive oil, grated cheese; with or without a touch of anchovy

Buffalo Pizza 17.50/16.50

Grilled Chicken tossed in a spicy sauce topped w/ blue cheese & ranch sauce

Pesto..... 16.99/15.99

Fresh basic pesto sauce covered with mozzarella & provolone cheese topped with roasted red peppers

Clams and Garlic Bianca 17.50/16.50

Our white pizza with baby clams, garlic and herbs

Shrimp Carbonara 18.50/17.50

Topped with garlic, bacon on a creamy carbonara sauce and mozzarella

Clams Casino 18.50/17.50

Topped with baby clams, garlic, fresh herb, roasted peppers, mozzarella and bacon

Margherita..... 17.50/16.50

Topped with fresh sliced tomato, fresh mozzarella and basil

Margherita Pugliese 18.50/17.50

Our margherita pie topped with fresh broccoli rabe and sausage

Hawaiian..... 17.50/16.50

Pineapple, ham, on our traditional pizza

Veggie Delight 17.99/16.99

Our traditional pizza topped with onions, broccoli, fresh spinach, peppers and mushrooms

Fresh Tomato and Gorgonzola.... 16.99/15.99

Our traditional white pizza topped with sliced tomato, gorgonzola cheese and fresh basil

Gluten Free Pizza is Available

(12 inch) Grinders

HOT

Peppers and Eggs5.99

Veal Parmigiana7.75

Chicken Parmigiana 6.99

Eggplant Parmigiana6.50

Sausage Parmigiana 6.50

Meatball Parmigiana6.50

COLD

Combination 6.99

Salami, Ham, Provolone Cheese, Pepperoni, Lettuce, Tomato, Olive Oil & Vinegar

Calzone

Cheese6.99

Add Item85

ASK ABOUT OUR HOMEMADE DESSERT SPECIALTIES!

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CATERING AVAILABLE

Let us cater your next event!

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Gina's Dessert Specialties can be made to order for your event, too!

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Gift Certificates Available

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Thank you for your Patronage
"Grazie"

Consumer Advisory

"Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness."

Taormina Restaurant

Fine Italian Cuisine
e Pizza

HOURS

Tue. — Thu. 1:00 pm - 9:30 pm

Fri. & Sat. 11:30 am - 10:30 pm

Sunday from 4:00 pm - 9:00 pm

**84 Ball Pond Road
Danbury, CT 06811**

www.taorminarestaurantandpizza.com

Find us on Facebook at
www.facebook.com/TaorminaRestaurantandPizza

(203) 746-1040

Appetizers

Clams Oreganata	8.99
Stuffed w/ Bread Crumbs, Garlic, and Oregano in a Lemon Garlic Sauce	
Clams Casino	8.99
Stuffed w/Seafood Stuffing, Roasted Peppers, Bacon & Marinara Sauce	
Clams on the Half Shell	8.99
Served with our own Cocktail Sauce	
Clams Pusillipo	11.99
Little Neck Clams in a Wine Garlic Sauce — Choice of Red or White Sauce	
Mussels Marinara	8.99
(Prince Edward Island Mussels) Steam in Marinara Sauce	
Seafood Salad	13.99
A delightful combination of Calamari, Scungilli, Onions, Garlic, Celery, Fresh Red and Green Peppers in our own dressing	
Hot Antipasto	12.99
Stuffed Mushrooms, Shrimp, Clams, Eggplant, served in a light homemade Marinara Sauce	
Shrimp Cocktail	9.99
Served with our own cocktail sauce	
Fried Mozzarella	5.75
Our own hand cut Mozzarella gently fried and served in a light homemade Marinara Sauce	
Garlic Bread Parmigiana	3.95
Garlic Bread	3.25
Gorgonzola Garlic Bread	4.50

Salads

Antipasto Salad	9.99
Salami, Ham, Provolone Cheese, Tomato, Pepperoni, Eggs, Black Olives and Anchovies	
Tomato Salad	4.99
Fresh Sliced Tomato, Lettuce and Black Olives	
Greek Salad	9.99
Tossed House Salad	4.25
Mozzarella Salad	5.25
Gorgonzola Salad	5.75

Soups

Pasta Fagioli	5.75
Fresh Cannellini Beans, Bacon, Onion and Pasta	
Spring Vegetable Soup	4.99
Zucchini, Peas, Mushrooms, Onion, Scallions, and Leek	
Creamy French Onion Soup	4.50

Vegetables

Broccoli	4.99
Sautéed with Garlic and Extra Virgin Olive Oil	
Fresh Mushrooms	4.99
Sautéed with Garlic and Extra Virgin Olive Oil	

PASTA

All Entrees Served with Pasta, Bread & Salad

Capellini with Our Special Sauce	13.75
Angel Hair w/ Mushrooms, Peas, Ham, Onion served in a Pink Cream Sauce	
Fettuccini Primavera	13.75
With Vegetable Sauce	
Fettuccini Alfredo	13.75
Penne alla Vodka	13.75
Meat or Cheese Tortellini	13.75
With Cream or Bolognese Sauce	
Gnocchi	12.99
With Cream or Bolognese Sauce	
Meat or Cheese Fresh Ravioli	12.99
Linguini w/ Garlic & Extra Virgin Olive Oil	10.99
Linguini with Fresh Mushroom Sauce	11.99
Spaghetti or Ziti With Bolognese Sauce	11.99
Spaghetti with Tomato Sauce	10.50
Ziti with Broccoli Sauce	11.99

BAKED PASTA

Served with Bread and Salad

Baked Lasagna	13.95
Layered with Ricotta, Mozzarella, Ground Beef served in our Homemade Tomato Sauce	
Baked Manicotti or Ravioli	12.99
Served in our Homemade Tomato Sauce with melted Mozzarella	
Baked Ziti	11.99
Served with Ricotta and melted Mozzarella	
Baked Ziti alla Siciliana	12.99
Served with Ricotta, Eggplant and melted Mozzarella	
Baked Stuffed Shells	11.25
Stuffed with Ricotta and Parmigiano Cheese in our Homemade Tomato Sauce with Melted Mozzarella.	
Cannelloni	13.50
Stuffed with Beef, Spinach in a Pink Sauce and Melted Mozzarella	

Gluten Free Pasta is Available

Side Orders

Bolognese Sauce	ADDITIONAL 3.75
Broccoli Sauce	ADDITIONAL 3.00
Sautéed with Garlic and Extra Virgin Olive Oil	
Garlic and Extra Virgin Olive Oil ...	ADDITIONAL 2.50
Mushroom Sauce	ADDITIONAL 4.00
Sautéed with Garlic and Extra Virgin Olive Oil	
(2) Meatballs	ADDITIONAL 3.25
(2) Sausages	ADDITIONAL 3.95

ENTREES

All Entrees Served with Pasta, Bread & Salad

Eggplant Parmigiana	14.50
Rolled Eggplant stuffed with Mozzarella served in a Homemade Marinara Sauce	

Veal Francese	18.50
Scaloppini of Veal served in a Lemon, Wine Butter Sauce	
Veal Valdostana	18.99
Scaloppini of Veal stuffed with Ham, Mozzarella, in a Homemade Stock Sauce	
Veal Marsala	18.50
Scaloppini of Veal Sauteed w/ Mushrooms, in a Marsala Wine Sauce	
Veal Sorrentino	18.99
Scaloppini of Veal Topped with Ham, Eggplant, Mozzarella in a Sherry Wine Sauce	
Veal Parmigiana	17.50
Gently Breaded, fried and topped with Mozzarella served with our Homemade Tomato Sauce	
Chicken Supreme	18.50
Breast of Chicken and Scaloppini of Veal Stuffed with Ham, Mozzarella served in a Pinot Grigio Sauce	
Chicken Marsala	16.75
Breast of Chicken sauteed w/Fresh Mushrooms served in a Homemade Marsala Sauce	
Chicken Francese	16.50
Breast of Chicken served in a Lemon, Wine Butter Sauce	
Chicken Cacciatore	16.75
Pieces of Chicken sauteed with Slices of Onions, Mushrooms, Peppers, Olives in a Homemade Marinara Sauce	
Chicken Parmigiana	16.50
Fried and Breaded Breast of Chicken topped with melted Mozzarella served in a Homemade Tomato Sauce	

SEAFOOD

Served with Bread & Salad

Calamari Marinara or Fradiavolo	17.99
Fresh Calamari sauteed with Garlic, Wine in a Marinara Sauce over Linguini	
Clams Pusillipo	16.99
Fresh Little Neck Clams sauteed in Wine, Garlic and Extra Virgin Olive Oil and Served with Red or White Sauce	
Scungilli Marinara or Fradiavolo	18.99
Scungilli sauteed with Garlic, Wine served in a Marinara Sauce	
Zuppa di Pesce	22.99
Fresh Calamari, Scungilli, Scallops, Shrimp, Clams, Mussels sauteed in a Wine Garlic Marinara Sauce over Linguini	
Filet of Sole Francese	17.99
Fresh Filet of Sole sauteed with Wine, Lemon and Butter Sauce	
Shrimp alla Vodka	18.99
Fresh jumbo Shrimp sauteed with Chopped Tomato and Onion in a Rose Vodka Sauce served over Linguini	
Shrimp Fradiavolo	19.99
Fresh Jumbo Shrimp, Mussels, Clams in a Spicy Marinara Sauce served over Linguini	
Shrimp Scampi	18.99
Fresh Jumbo Shrimp sauteed with Garlic, Lemon and Butter Sauce served over Linguini	
Shrimp Parmigiana	17.99
Fresh Breaded Jumbo Shrimp fried and topped with Mozzarella and Marinara Sauce served over Linguini	
Clams and Mussels alla Marinara	16.99
Fresh Little Neck Clams and Prince Edward Island Mussels simmered to perfection in our own Marinara Sauce over Linguini	
Red or White Clam Sauce over Linguini	15.99